

Lunch



Starters

Crispy Onion Rings

These delicious Beer Battered Onion Rings are fried to a golden brown and Served with a tasty Chipotle Ranch – 6.95

Wings

Enjoy these Wings tossed in your favorite Sauce or Rub: Thai Chili, Smokey BBQ, Old Bay, Spicy BBQ or Tail Burner. Served with Celery and Ranch or Bleu Cheese Dressing. Available Naked with sauce on the side –

1 LB—8.95 2 LB—16.95

Quesadilla

Traditional Tortilla stuffed with Pepper Jack & Cheddar Cheese, Onions, and Peppers. Served with a side of Salsa & Sour Cream – 8.95
with Chicken – add 4.00

Drunken Mushrooms

Assorted Wild Mushrooms sautéed in a Brandy Cream and served with Toasted Baguette's, all garnished with Parmesan Cheese – 9.95

Crab Dip

A generous portion of Crab seasoned with Old Bay and our Special Blend of Spices, then mixed with Cream Cheese and Parmesan. Baked until golden brown and piping hot. Served with Toasted Baguette's – 9.95

Crab Fingers

Crab Fingers accompanied by a Dijon Mustard Sauce – 10.95

Crunchy Loaded Fries

Fries smothered with Pepper Jack and Cheddar Cheese, Bacon, & Scallions – 10.95

Bang Bang Shrimp

Succulent Shrimp tossed in a lightly spiced House Made Bang Bang Sauce. Garnished with Shredded Lettuce and Pico de Gallo – 10.95

Peel & Eat Shrimp

Succulent Steamed Shrimp that have been lightly spiced and Served with Cocktail Sauce – 1 LB—16.95

Soups

French Onion – 4.95

Maryland Crab – 4.95

Soup du Jour – Priced Daily

Sandwiches

All Sandwiches are Served with House Fried Chips and a Crisp Pickle Spear.

Chicken Salad

House Made Chicken Salad with Lettuce and sliced Tomato on a Croissant – 7.95

Classic B.L.T. – 7.95

Country Ham Sandwich

Old fashion, Country Cured Ham seared and served on a Fresh Kaiser Roll with a taste of Cole Slaw – 8.95

Classic Reuben

Tender Corned Beef piled high, topped with Sauerkraut, and Swiss Cheese. Served on Marbled Rye with 1000 Island Dressing – 8.95

Salads

Ranch, Bleu Cheese, Bleu Cheese Balsamic, Greek Vinaigrette, 1000 Island, Honey Mustard, Caesar, Italian, Citrus Vinaigrette, EVOO & Vinegar, Catalina, Balsamic Vinaigrette

Fresh Garden Salad

Fresh Mixed Greens, Cucumbers, Cherry Tomatoes, Red Onion, shredded Carrots and House Made Croutons served with Your Choice of Dressing – 6.95

Classic Caesar Salad

Crisp Romaine tossed with our Creamy Caesar Dressing, Parmesan Cheese and Croutons – 7.95
add Grilled Chicken – 4.00

Artisan Caesar Salad

Char-Grilled Artisan Romaine accompanied by our House Made Caesar Dressing, Parmesan Cheese, Cracked Black Pepper with fresh Baked Croutons – 7.95

Fresh Mozzarella Salad

Fresh slices of Mozzarella Cheese and sliced ripe Tomatoes layered with fresh Basil then drizzled with a Balsamic Reduction and Basil Oil – 9.95

Classic Greek Salad

Mixed Greens tossed in a Greek Vinaigrette with Red Onions, Kalamata Olives, Green Peppers, Cucumbers, Cherry Tomatoes and Feta Cheese – 10.95

Garden Harvest Salad

Fresh Mixed Greens tossed with Balsamic Vinaigrette, Cranberries, Candied Walnuts, Cherry Tomatoes and Bleu Cheese Crumbles – 10.95
add Blackened Chicken – 4.00

Spinach Salad

Baby Spinach, Roasted Tomatoes, Egg, Red Onion, Cranberries, Bacon and Hot Bacon Dressing – 10.95

Tri-Colored Quinoa Salad

Sautéed Asparagus, Roasted Red Peppers, Artichokes, Sun-Dried Tomatoes, Wild Mushrooms, Shallots, and Garlic on Tri-Colored Quinoa. Drizzled with Balsamic and Herb Oil – 13.95

Blackened Steak Salad

Blackened Filet Tips served on a bed of Mixed Greens with Candied Walnuts, Red Onion, Cherry Tomatoes, Bleu Cheese Crumbles, fresh Croutons, and Bleu Cheese Balsamic Vinaigrette – 14.95

Seared Sea Scallop Salad

Seared Scallops on a bed of tender Mixed Greens with chunks of Tart Apple, Dried Cranberries, Mandarin Oranges, Red Onion and Candied Walnuts – 16.95

Sausage Griller

Grilled Spicy Italian Sausage topped with Caramelized Lagered Onions and Green Peppers on a Bun spread with Dijon Horseradish Aioli – 8.95

Philly Cheese & Steak

Shaved Beef with Lettuce, Tomato, Peppers, Onions and Mayo – 8.95

Char-Grilled Pork Tenderloin

Char-Grilled Pork Tenderloin served on a Brioche Roll with Chipotle Ranch and Cole Slaw or Chips – 8.95

Crab Cake Sandwich

Lump Crab combined with our Special Blend of Seasonings then broiled until golden brown. Served with Lettuce, Tomato, and our unique Old Bay Remoulade or Tartar Sauce – 13.95

Burgers

All Burgers are Freshly Ground Chuck, Served with Lettuce & Tomato, House Fried Chips and a Crisp Pickle Spear

All American Burger

6 oz. Hand-Crafted Ground Chuck, grilled to perfection, topped with Bacon, House Made Cole Slaw, Onion Rings, Russian Dressing and Provolone Cheese – 9.95

Southwest Burger

6 oz. Hand-Crafted Ground Chuck, grilled to perfection, topped with Pico de Gallo, Pepper Jack Cheese, and Fried Jalapenos – 9.95

Black & Bleu Burger

Au Poive dusted Patty, grilled to perfection. Served with Bleu Cheese, Bacon, and Caramelized Onions – 9.95

Smokehouse Bacon Cheese Burger

6 oz. Hand-Crafted Ground Chuck, grilled to perfection with Bacon, Caramelized Onions, BBQ Sauce and Sharp Cheddar Cheese – 9.95

Build Your Own Burger

6 oz. Hand-Crafted Ground Chuck, grilled to perfection – 6.95

with Provolone, Cheddar, Swiss, American, Pepper Jack or Bleu Cheese - add 1

with Bacon - add 1

with Onion Rings - add 1

with Green Peppers - add .75

with Cole Slaw - add .75

with Caramelized Onions - add .75

with Mushrooms - add .75

with Pico de Gallo - add .75

with Fried Jalapenos - add .75

Mini Surf & Turf

Two Mini Cheeseburgers Paired with Two Mini Crab Cake Sandwiches, served with Shoestring Fries – 14.95

Wraps

All Wraps are Served in a Fresh Flour Tortilla with House Fried Chips and a Crisp Pickle Spear

Chicken Caesar Wrap

Grilled Chicken with Crisp Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing – 8.95

Spicy Chicken Club Wrap

Grilled Chicken, Crisp Bacon, Cheddar Cheese, Lettuce, and Tomato with Chipotle Aioli – 8.95

Veggie Wrap

Roasted Red Peppers, Marinated Portabella Mushrooms, Artichokes, Cucumbers, Red Onion, Tomatoes, and Greek Vinaigrette – 8.95

Icelandic Cod Fish & Chips

Fresh Icelandic Cod hand breaded in our custom blended breading and fried to a crispy golden brown. Served with Shoestring Fries – 13.95

Side Dishes

	Substitutions	Add a Side
Garlic Mashed Potatoes	No Charge	2.95
Cole Slaw	No Charge	2.95
Apple Sauce	No Charge	2.95
House Made Chips	1.00	2.95
Shoestring Fries	1.00	2.95
Vegetable du Jour	1.00	2.95
Potato Salad	2.00	2.95
Sweet Potato Fries	2.00	2.95
Onion Rings	2.00	2.95
Parmesan Risotto	2.00	2.95

Prepared Exclusively for you by Executive Chef Benjamin D.

Beverages

100% Columbian Coffee – 2

Fresh Brewed Iced Tea – 2

Coke Products – 2



Ask your Server to see our list of Homemade Desserts

Like Us On



18203 Mason Dixon Rd.
Hagerstown, MD 21740

240.707.6600

www.hoffmansallamericangrill.com

Plate Charge 2

20% Gratuity will be added for Parties of 8 or More

Consuming Raw or Undercooked Meat, Seafood or Egg product can increase your risk of Food Borne Illness